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Total No. of Pages : 02

Total No. of Questions : 18

Bachelor of Hotel Management & Catering Technology (Sem.-5)

FOOD & BEVERAGE CONTROLS AND MANAGEMENT

Subject Code : BHMCT509-18

M.Code : 78555

Time : 3 Hrs.

Max. Marks : 60

INSTRUCTIONS TO CANDIDATES :

1. SECTION-A is COMPULSORY consisting of TEN questions carrying TWO marks each.
2. SECTION-B contains FIVE questions carrying FIVE marks each and students have to attempt any FOUR questions.
3. SECTION-C contains THREE questions carrying TEN marks each and students have to attempt any TWO questions.

SECTION-A

Answer briefly :

- 1) Define yield
- 2) Standard recipe
- 3) Perishables food items
- 4) Electronic cash register
- 5) Bin cards
- 6) Ordering cost
- 7) Pilferage
- 8) Meat tags
- 9) Food adulteration
- 10) Inventory

SECTION-B

- 11) Write down the job description of receiving personnel?
- 12) What is the procedure of handling bills and invoices?
- 13) What are the advantages of standard yield and standards purchase specifications?
- 14) What do you understand by perpetual inventory method?
- 15) What are the objectives of inventory control?

SECTION-C

- 16) What are different methods of food purchasing? What do you understand by centralised purchasing?
- 17) Being a store manager, how will you store the food in store room? What measures will you take for security of the store room?
- 18) Why hygiene and cleanliness plays a vital role for the food storage area?

NOTE : Disclosure of Identity by writing Mobile No. or Making of passing request on any page of Answer Sheet will lead to UMC against the Student.